INFORMATION NEEDED FOR BUTCHER:

ROAST SIZE IN POUNDS EACH__________LB (STANDARD SIZE ROAST IS 3-4 LBS EACH)

STEAK THICKNESS_____________ ” (STANDARD CUT IS 3/4-1” THICK)

GROUND BEEF--------- 1 OR 2 LB PACKAGES EACH
PATTIES ARE AN OPTION AT .70 LB

FRONT QUARTER OF BEEF CONSISTS OF:
CHUCK ROASTS
ARM ROASTS
RIB SECTION CAN BE EITHER ROASTS OR BONELESS STEAKS) WHICH THEN ARE CALLED DELMONICOS.
SHORT RIBS
BEEF CUBES (A WHOLE BEEF WOULD GET AROUND 12 LBS IN 1 LB PKGS.)
BRISKET
SOUP BONES

HIND QUARTER OF BEEF CONSISTS OF:
TOP ROUND (STANDARD CUT IS CUT INTO STEAKS-----CAN BE LEFT AS A ROAST)
SIRLOIN TIP ROASTS
RUMP ROASTS
BOTTOM ROUND ROASTS
EYE ROAST
T-BONE STEAKS
PORTERHOUSE STEAKS
SIRLOIN STEAKS

OTHER CUTTING OPTIONS WOULD BE AS FOLLOWS:
CHIP STEAK (BONELESS HIND QUARTER ROASTS ARE USED TO MAKE THESE)
EXTRA BONING: THIS OPTION IS USED WHEN UNDESIRABLE CUTS ARE GROUND INTO GROUND BEEF.
TENDERIZED STEAKS: THE TOP ROUND STEAKS ARE RAN THRU A TENDERIZED MACHINE TO CREATE A “CUBED STEAK”
THE ABOVE OPTIONS DO INCLUDE A SEPARATE CHARGE FOR EACH (except x-tra boning)
IF THE CUSTOMER DESIRES FILET MIGNON (TENDERLOIN) THEY ARE TO BE INSTRUCTED THAT THEY WILL “LOSE” THEIR T-BONE AND PORTERHOUSE STEAKS, HOWEVER THEY WILL RECEIVE A N.Y. STRIP STEAK INSTEAD.

OTHER INFO:
BEEF GENERALLY HANG 10-12 DAYS, CUSTOMER IS REQUIRED TO GET ALL CUTTING DIRECTIONS TO THE BUTCHER WITHIN THAT TIME PERIOD.
MEAT IS LABELED, VAC-SEALED AND BOXED FOR YOUR CONVIENCE